MADERA COUNTY

NUTRITIONIST

DEFINITION

Under direction, to determine the nutritional risks of clientele served; to develop and direct the dissemination of nutritional education and materials; and to do related work as required.

SUPERVISION EXERCISED

Exercises technical and functional supervision over program support staff.

EXAMPLES OF IMPORTANT AND ESSENTIAL DUTIES

Determines the nutritional risk of applicants/participants; prescribes supplemental foods; assists with the development of the annual agency Nutritional Education Plan and associated documents; provides oversight to support staff approved to determine nutritional risk; provides oversight on decisions to disqualify participants based on lack of nutritional risk or improved risk status; ensures that all nutrition education materials provided to participants contain accurate, reliable, soundly based and appropriate information.

OTHER JOB RELATED DUTIES

Performs related duties and responsibilities as assigned.

JOB RELATED AND ESSENTIAL QUALIFICATIONS

Knowledge of:

Principles, methods, and procedures of dietary control and nutritional education.

Current trends and practices in nutrition/diet.

Child growth and development and procedures involved in promoting maternal and child health related nutrition.

Principles of program development, work direction, and training.

Skill to:

Operate a motor vehicle safely.

Ability to:

Organize and maintain responsibility for nutrition programs.

Provide work direction and training for others.

Identify the nutritional risk of clientele.

Prepare reports and educational plans and materials.

Effectively represent County nutritional services with the clientele served and other government agencies.

Communicate clearly and concisely, both orally and in writing.

Establish, maintain, and foster positive and harmonious working relationships with those contacted in the course of work.

Experience and Training Guidelines:

Any combination equivalent to experience and training that would provide the required knowledge, skills, and abilities would be qualifying. A typical way to obtain the knowledge, skills, and abilities would be:

Training:

Equivalent to a Bachelor's degree from an accredited college or university with major course work in nutrition, dietetics, or home economics with emphasis in foods and nutrition.

Special Requirements:

Essential duties require the following physical skills and work environment:

Ability to work in a standard office environment including the ability to travel to different sites and locations.

Effective Date: January, 2006